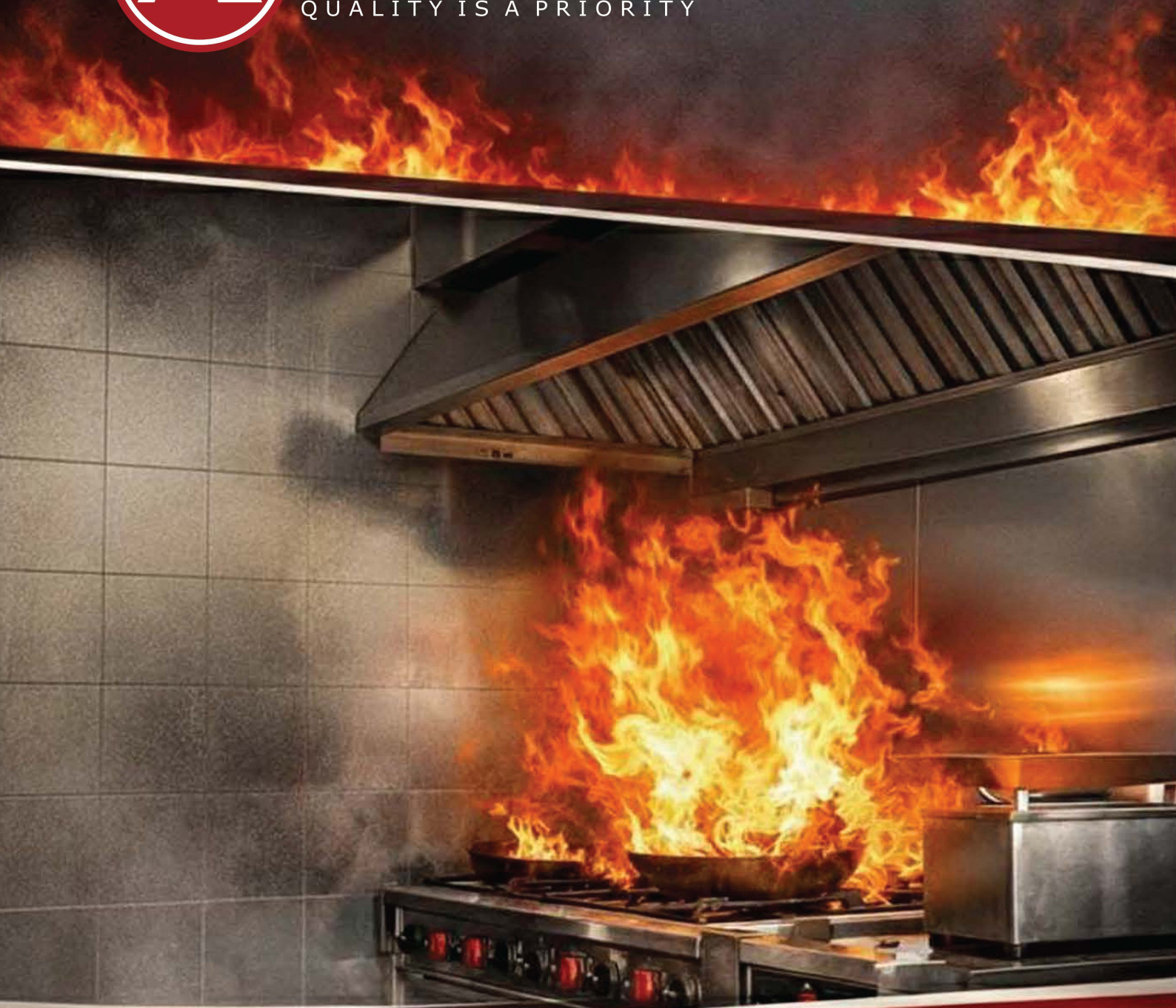




AMERICAN FIRE CONTROL
QUALITY IS A PRIORITY



UL KITCHEN FIRE SUPPRESSION SYSTEM

DATA SHEET

American Fire Control Kitchen Fire Suppression System

Across the world, numerous documented Disaster Management Reports have highlighted that kitchen fires in the food service industry can cause severe damage when quick and reliable Kitchen Fire Suppression Systems are not in place. To prevent such incidents and avoid irreparable losses, it is strongly recommended that commercial kitchens install pre-engineered, automatic fire suppression systems specifically designed to protect cooking and ventilation areas. These include cooker hoods, extraction ducting, plenums, filters, and cooking appliances such as deep fat fryers, griddles, range tops, upright or chain-type broilers, charcoal and gas-radiant char-broilers, woks, and similar equipment.

We take this opportunity to introduce the American Fire Control Kitchen Fire Suppression System a compact, robust, and highly reliable solution. The system consists of a pressurized wet chemical extinguishing agent stored in a stainless steel container equipped with a discharge valve. Actuation is achieved via a solenoid valve and can be operated either automatically or manually, ensuring rapid response in the event of a fire.

Key Features of the American Fire Control Kitchen Fire Suppression System

- Linear heat-sensing cable (110°C – 185°C) with automatic actuation valve.
- Rapid system activation that immediately shuts off electrical and gas supplies.
- Effective fire suppression through the discharge of wet chemical agents onto cooking appliances, plenum, filters, and exhaust ducts.
- Fast fire extinguishment through the saponification process, forming a soapy layer over burning grease.
- Creates a protective barrier between hot surfaces and the atmosphere by cutting off the oxygen supply.
- Stainless steel container filled with wet chemical agent to cool surrounding areas and prevent re-ignition or flashback.
- Integrated battery backup to ensure system operation during power outages.
- Durable steel tubing with spray nozzles and provision for manual system activation.

The system is designed with full consideration of the varying severity and fire load associated with commercial kitchen fires. To accommodate different kitchen sizes and risk levels, the fire suppression system is available in multiple agent capacities. In addition, the system includes a water-assist provision that can be activated approximately five minutes after the discharge of the wet chemical cylinder, utilizing the same discharge piping to enhance cooling and reduce the risk of re-ignition.

THE CAPACITIES OF AMERICAN FIRE CONTROL KITCHEN FIRE SUPPRESSION SYSTEM



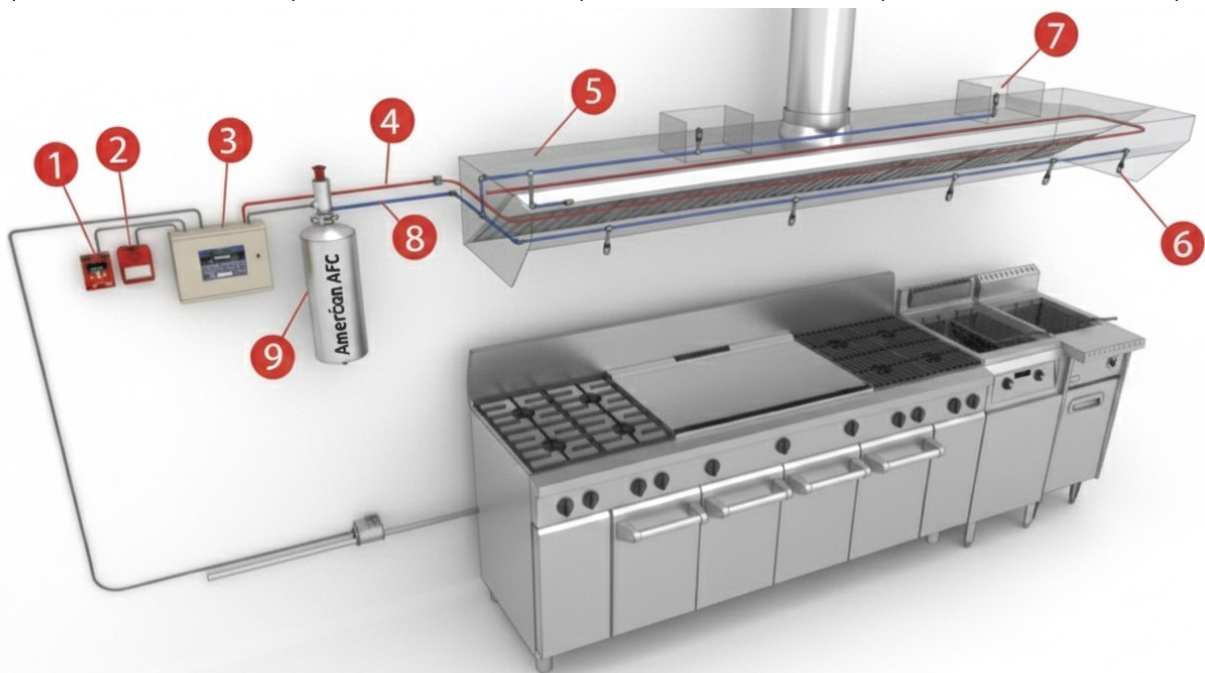
7.5 litres with
3 flow points

12.5 litres with
5 flow points

17.5 litres with
7 flow points

22.5 litres with
9 flow points

27.5 litres with
11 flow points



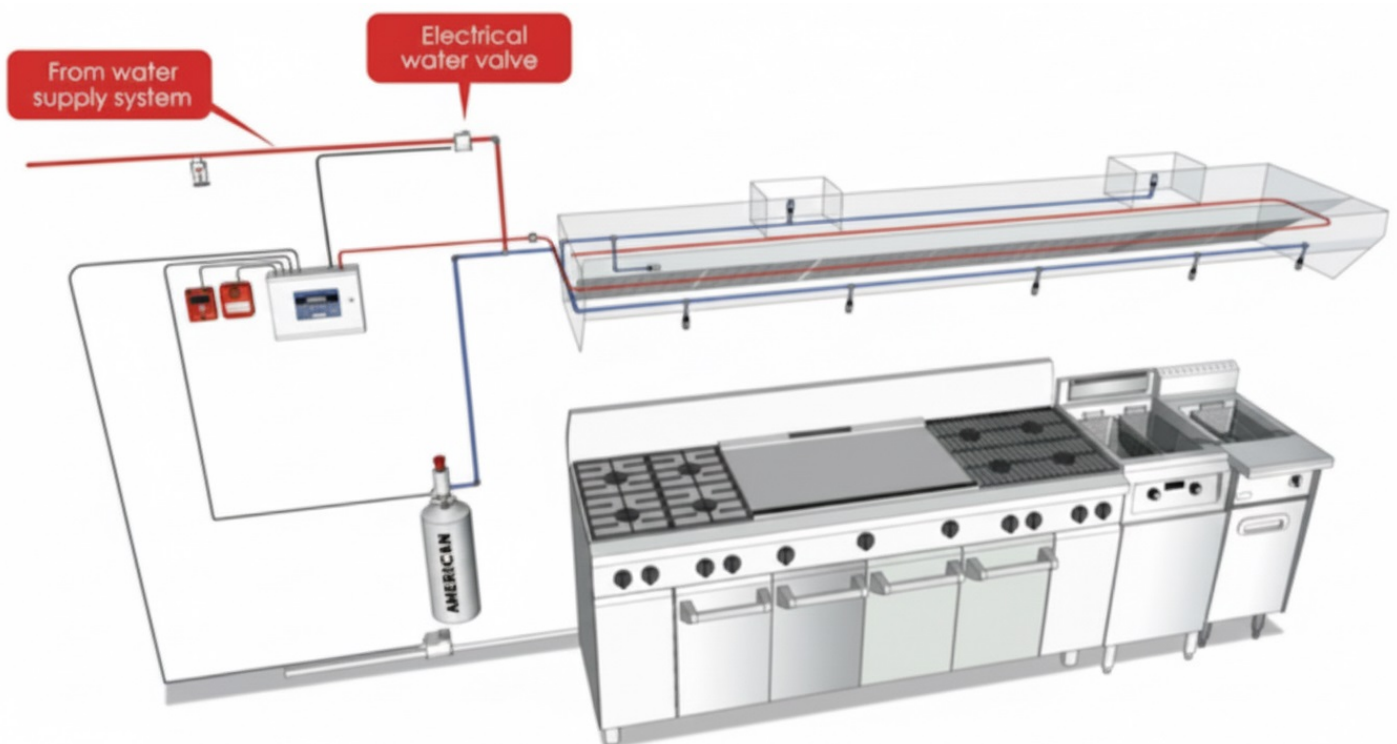
1. MANUAL PULL STATION
2. HOOTER
3. FIRE INDICATION PANEL
4. HEAT SENSING CABLE
5. EXHAUST HOOD

6. DISCHARGE NOZZLE
7. DUCT
8. DISCHARGE PIPE
9. CONTAINER

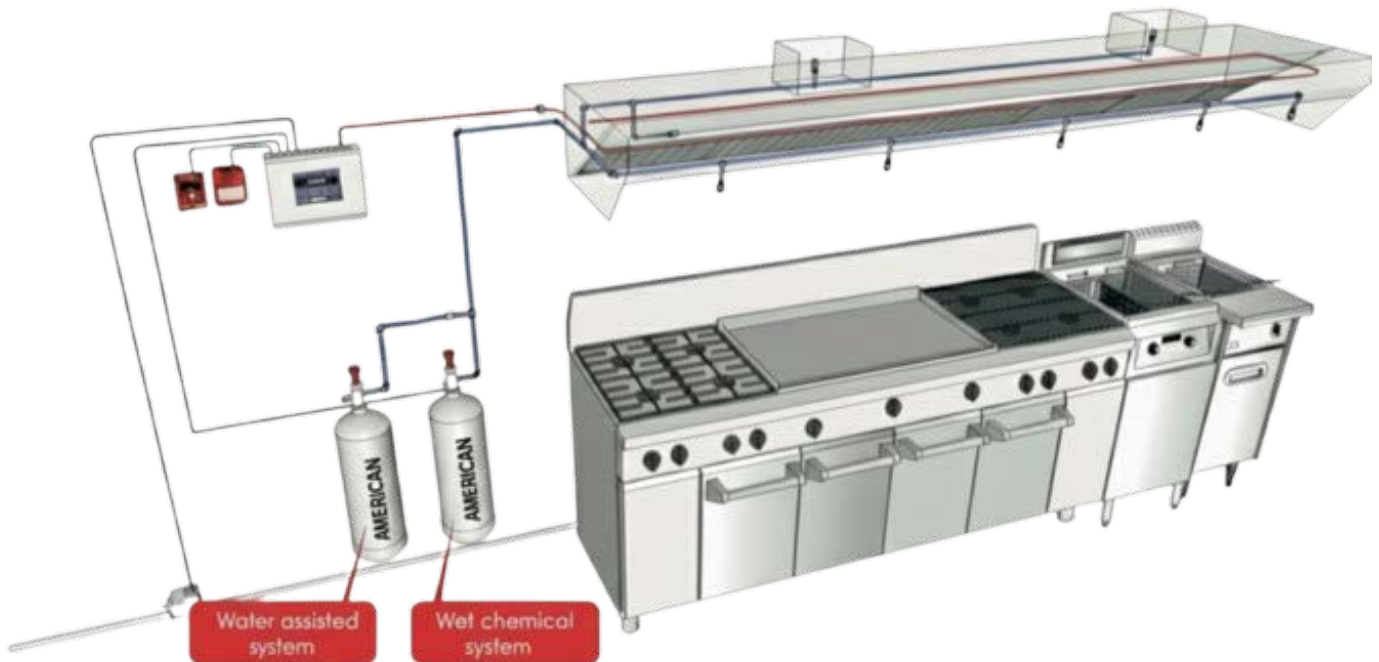
After the actuation and discharge of the wet chemical agent, water supplied through the same nozzles enhances the performance of the system by helping the generated foam blanket remain stable for an extended period without burning. The water also provides effective cooling of surrounding hot surfaces and reduces the temperature of hot cooking oils below their auto-ignition point, thereby significantly lowering the risk of fire re-ignition.

The water supply can be provided using the following two methods:

Water assisted system through water sprinkler line



Water assisted wet chemical system through separate water storage system



Fully Engineered System

Specially designed for commercial kitchens with compact fire extinguishing unit.

Easy Installation

Super easy to install with immediate activation on the go.

Fully Automated

Fully automated system that detects fire quickly and triggers rapid response.

Saves Time & Money

Minimises personal or property loss and reduces clean-up time through quick actuation.

Expert Vetted

Endorsed by international safety bodies and industry experts to ensure consumer safety.

Totally Reliable

Designed to withstand grease, dirt and oil and stays in full operation upon exposure till extinguishment.

Environment Friendly

The system is designed to not release any toxic vapours into the environment.

User Favourable

Easy to use system that comes with a handy user manual with clear instructions.

Safeguarding Business

State-of-the-art detection system for all industries that safeguards businesses by saving on repairmen costs.

American Fire Control fire suppressor for any kind of industry or organization



Every American Fire Control system installed in a commercial kitchen undergoes rigorous, internationally standardized testing in accordance with UL300 and UL1254 requirements. These tests include, but are not limited to: hood and duct testing (480°C – 871°C), plenum testing, hazard-based appliance testing, appliance overlap testing, nozzle offset testing, extinguishment testing at maximum distance and height, and extinguishment splash testing at minimum distance and height.

The systems are tested on a wide range of cooking appliances, including deep fat fryers, split VAT fryers, range top burners, griddles, woks, vertical char broilers, gas and electric char broilers, charcoal char broilers, lava rock broilers, mesquite wood broilers, as well as exhaust hoods, ducts, filters, plenums, and numerous other kitchen appliances.